

DINNER

STARTERS

Shrimp Sambuca* \$18

five sauteed jumbo shrimp, garlic butter
crostini, sambuca cream sauce

Sesame Tuna* \$22

seared tuna, seaweed salad, eel sauce, wasabi

Steamed Clams* \$16

dozen, tomato basil sauce, garlic, butter crostini

Oysters Rockefeller \$16

five delaware salts, spinach, cream cheese, herbed crumb

Clams Casino \$11

five middle necks, long hots, pork roll, herbed crumb

Deviled Eggs* \$15

two caviar, two bacon

Tempura Fried Calamari \$12

lightly battered, pickled onions, pickled peppers,
lemon aioli, bang bang sauce

Classic Caesar \$14

petite red romaine petals, locatelli, croutons, creamy garlic
caesar dressing

Pretty Plum Salad* \$19

mixed greens, sliced red plums, cherry tomatoes, candied
walnuts, mandarin oranges, shaved locatelli cheese, honey
ginger dressing

Mixed Berry Salad* \$16

mixed greens, assorted berries, mandarin oranges, red
onion, candied walnuts, goat cheese, raspberry vinaigrette

Mediterranean Salad* \$15

mixed greens, feta cheese, stuffed grape
leaves, kalamata olives, red onion, cherry tomatoes,
cucumbers, house vinaigrette

Burrata Bloom Salad \$15

heirloom tomatoes, burrata cheese, arugula, basil vinaigrette,
balsamic drizzle

Shrimp Alfredo Chowder \$8 cup | \$12 bowl

Soup Du Jour \$6 cup | \$8 bowl

ENTREES

Filet Crème Brûlée* \$54

blue cheese, balsamic, mashed potatoes,
roasted asparagus
pairs well with iron & sand cabernet sauvignon

Café De Paris Ribeye \$52

prime grilled 14oz ribeye, cafe de paris compound
butter, fingerling potatoes, shaved brussels sprouts
with warm bacon sauce
pairs well with benziger cabernet sauvignon

Mongolian Pork Chop \$42

marinated and grilled iberian duroc pork chop, mustard
sauce, braised red cabbage, herbed sweet potato
mashed
pairs well with imagery estate pinot noir

Champagne Chicken \$26

stuffed chicken (sundried tomatoes, artichoke hearts,
portobello mushrooms, fontina cheese), pappardelle,
champagne cream sauce
pairs well with benziger running wild chardonnay

Short Rib* \$32

bourbon braised short rib, risotto, roasted carrots,
beef jus
pairs well with san polo toscana rubio

Duck L'Orange* \$45

deep fried half duck, herbed sweet potato mashed,
roasted carrots, orange glaze
pairs well with joel gott pinot noir

Crab Cakes \$36

twin 3oz crab cakes, roasted fingerlings,
mixed greens, lemon aioli
pairs well with raeburn chardonnay

Honey Hoisin Salmon* \$30

8oz jail island salmon, citrus slaw, crispy rice noodles,
carrot purée, risotto
pairs well with maison saint aix rosé

Seafood Stuffed Shells \$38

shrimp, jumbo lump crab meat, lobster, spinach &
sundried tomato cream sauce
pairs well with mezzacorona pinot grigio

Roasted Purple Cauliflower* \$22

roasted fingerlings, roasted brussels sprouts,
roasted red pepper coulis
pairs well with 13 celsius sauvignon blanc

CHEF CYREE HAYWARD

THE SHORE CLUB

*GLUTEN FREE